

analytical characteristics.

## Effervescents du Monde®

22<sup>TH</sup> International competition for the Best Sparkling Wines in the World

## **TECHNICAL SHEET BY SAMPLE • TO BE RETURN**

## **GENERAL INFORMATIONS DATES** Company: **November** Address: 26-28, 2024 Holder of lot Zip Code: City: **ADDRESS** Country: Maison des vignerons du Château de Chaintré **Regulatory sales** 71570 CHAINTRÉ denomination **FRANCE** Commercial denomination FROM FRANCE Lot number\* or Vintage Phone 03 85 37 43 21 reference of containers Fax 03 85 37 19 83 Marketable quantity FROM ABOARD in stock\* **Bottles** hl (no bottled) Phone 333 85 37 43 21 Maturing technique ☐ Tank ☐ Barrel Barrel maturing duration: Fax 333 85 37 19 83 **Bottling date** PAGE(S) **7**/1 Age of the vine **Plantation density** © FORUM ŒNOLOGIE 2024 Wine making method FT-EN-EDM2024.1 TECHNICAL CARACTERISTICS ☐ Red ☐ Rosy ☐ White Alcoholic strength Actual at 20 °C vol. % **Potential** vol. % Sugar (glucose + fructose) g/L рΗ Volatile acidity $\square g H_{s}SO_{a}/L \square meq./L$ Total level of acidity $\square g H,SO_{a}/L \square AT g/L \square meq./L$ Sulphur dioxide (SO<sub>3</sub>) Total mq/L Free mq/L Pressure in the bottle bars/hPa **Grape variety Name Grape variety Name** % \* Required fields A lot is a set of sales units of a packaged wine or I certify that the above information is complete, true and correct. of bulk wine containers Cellar manager Company manager Oenologist which has been prepared and, where appropriate, Laboratory manager Winery manager packaged under virtually identical conditions and has similar organoleptic and

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